

Claims

1. A method for filling foods into sausage skins, for which the sausage skin (22) is pushed in the form of an endless tube onto a filler pipe (20), the food is extruded as a strand (26) through the filler pipe (20) into the sausage skin (22) and the filled sausage skin is severed at intervals and closed off at the ends, so that sausage-like end products (10) result, characterized in that the strand (26) is severed at the places in the filler pipe (20), at which later on the sausage skin (22) is severed.

2. The method of claim 1, characterized in that the strand (26) is pressed in cyclical fashion through the filler pipe (20) and the severing of the sausage skin (22) and the pre-cutting of the strand (26) take place approximately simultaneously in the phases, in which the pressing process is interrupted.

3. A device for filling foods into sausage skins, with a filling press (12) for extruding the food in the form of a strand (26) through a filler pipe (20), which is surrounded by a sausage skin (22), which is closed off at one end, and with a severing and sealing device (14) for the cyclical severing of the sausage skin (22), filled with the strand (26), and for sealing the ends of the sausage, characterized in that a pre-cutting device (30) for pre-cutting the strand (26), contained in the filler pipe, is disposed at the filler pipe (20) upstream from the sausage skin (22).

4. The device of claim 3, characterized in that the pre-cutting device (30) is disposed in such an axial position at the filler pipe (20), that the volume of the strand (26) between the closed end of the sausage skin and the pre-cutting device (30) is the n-fold volume of an end product (10), which is formed between two consecutive operating cycles of the severing and sealing device (14), n being a whole number equal to or larger than 1.